



Atlanta Galleria

Breakfast Morning Breaks Lunch Afternoon Breaks Dinner Receptions Stations Beverages Guidelines

2015 Banquet Menus





WYNDHAM

Atlanta Galleria

Bon Appétit

**The Wyndham Atlanta Galleria Strives
To Be On The Cutting Edge of Taste
Presentation and Nutrition**

**Our Culinary Team Lead by
Executive Sous Chef Gaetano J. Covone
Will Create a Memorable Experience
For Your Catered Events**





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Continental Breakfast Minimum of 25 people

All Continental Breakfasts Include:

Assorted Chilled Juices, Freshly Brewed Starbucks Coffee and Tazo Teas



Deluxe Continental \$18

Sliced Seasonal Fresh Fruit Display
Assorted Breakfast Pastries
Bagels and Cream Cheese
Butter and Preserves

Georgia Continental \$20

Sliced Seasonal Fresh Fruit Display
Assorted Breakfast Pastries
Smoked Ham, Egg & Cheese Biscuits

Mind & Body Continental \$20

Sliced Seasonal Fresh Fruit Display
Assorted Breakfast Pastries
Oatmeal and Healthy Toppings
Individual Yogurts, Fruit Topping, Granola

European Continental \$21

Sliced Seasonal Fresh Fruit Display
Display of Cured Meats and Cheese with
Sliced Baguettes, Hard Boiled Eggs, Croissants

Mid – Morning Refresh \$9

(Enhancement to AM Continental Only, 30 mins of service)
Freshly Brewed Coffee and Tea
Assorted Sodas and Bottled Water

Continental Breakfast Enhancements:

- Smoked Salmon Presentation with Mini Bagels
\$10 per person
- Bacon, Egg & Cheese Croissant
\$37 per dozen
- Egg, Chorizo Sausage & Cheese Burritos
\$37 per dozen
- Ham, Egg & Cheese English Muffin
\$37 per dozen

**Prices are per Person
One Hour of Service**

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Plated Breakfast Minimum of 25 people

Includes Fresh Baked Pastries, Fresh Orange Juice, Freshly Brewed Starbucks Coffee and Tazo Tea



Prices are per Person

Rise 'n Shine \$19

Scrambled Eggs, Smoked Bacon, Link Sausage, Roasted Red Breakfast Potatoes

Western \$23

Chorizo Sausage and Scrambled Eggs Burrito with Peppers, Cilantro, Queso Fresco, Fresh Salsa, Hash Brown Potatoes

The Galleria \$26

Fruit Martinis
Bacon and Egg on a Southern Biscuit with Aged Cheddar, Hash Brown Potatoes

Crab Benedict \$27

Twin Crab Cakes Topped with Poached Eggs and Tomato Hollandaise Sauce
Roasted Red Breakfast Potatoes, Asparagus

Breakfast To-Go \$14

No Time for Breakfast at the Hotel?

We have Specialized "To-Go" Breakfast to Get your Group on the Road on Time.

Included: Cereal Bar, Whole Fruit, individual Orange Juice and Choice of one

Sandwich. Croissant with Eggs, Bacon & Cheese

Breakfast Burritos with Eggs, Chorizo Sausage & Cheese

Ham, Egg & Cheese English Muffin



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Breakfast Buffet Minimum of 25 people

Includes Fresh Baked Pastries, Assorted Chilled Juices,
Freshly Brewed Starbucks Coffee and Tazo Tea

The Georgian **\$28**

Sliced Seasonal Fresh Fruit Display
Freshly Scrambled Eggs
Hickory Smoked Bacon
Country Sausage Links
Breakfast Potatoes

The Southerner **\$30**

Sliced Seasonal Fresh Fruit Display
Freshly Scrambled Eggs
Cheese and Scallion Grits
Hickory Smoked Bacon
Breakfast Potatoes
Buttermilk Biscuits and Sausage Gravy

The Gulf Coast **\$34**

Sliced Seasonal Fresh Fruit Display
Fruit Yogurt Parfaits
Bagels with Cream Cheese
Crab Cake Eggs Benedict with
Tomato Hollandaise
Hickory Smoked Bacon, Country
Sausage Links, Breakfast Potatoes
Cinnamon French Toast

Breakfast Enhancements:

- Belgian Waffles with Fruit Toppings
- French Toast with Fruit Toppings
- Omelet Station (Attendant Required) 
- Smoked Salmon Presentation with Mini Bagels
- Eggs Benedict with Hollandaise
- Breakfast Tart

\$8
\$8
\$8
\$10
\$10
\$10



**Prices are per Person
One Hour of Service**



Uniformed Chef/Attendant Required at \$100



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Refreshments & a la Carte Snacks

Baker's Dozen- \$36 per Dozen

- Assortment of Fresh Breakfast Breads
- Assortment of Fresh Breakfast Pastries
- Assorted Bagels with Cream Cheese
- Fresh Baked Muffins
- Cinnamon Buns with Cream Cheese Icing
- Freshly Baked Assorted Cookies
- Brownies and Blondies
- Soft Pretzels with Whole Grain and Yellow Mustard



a la Carte Refreshments

- Freshly Brewed Starbucks Coffee \$55 per gal
(Coffee must be refreshed every 2 hours)
- Assorted Fruit Juices-(3 Carafes) \$50 per set
- Fresh Lemonade or Fruit Punch \$35 per gal
- Iced Tea \$35 per gal
- Assorted Soft Drinks \$4 each
- Bottled Waters \$4 each
- Vitamin Waters \$4 each
- Whole or 2% Milk \$4 each
- Starbucks Frappuccino \$5 each
- Fruit Smoothies \$5 each
- San Pellegrino Water \$5 each
- Energy Drinks \$5 each

A la Carte Snacks (minimum 25 people)

- Tortilla Chips with Salsa \$4 per person
- Tortilla Chips with Artichoke Dip \$6 per person
- Fresh Popcorn \$4 per person
- Salted Peanuts \$4 per person
- Pita Chips with Red Pepper Hummus \$4 per person
- Assorted Nutri-Grain Bars/Granola Bars \$3 each
- Individual Bags of Chips \$3 each
- Assorted Ice Cream Bars \$3 each
- Individual Fruit Yogurt \$3 each
- Yogurt Parfaits with Granola \$5 each



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All Day Beverage Breaks Minimum of 25 people

Prices are per Person based on Unlimited Consumption

All Day Beverage Break **\$19**

(Menu price based on 8 hours of Service)

- Freshly Brewed Starbucks Regular and Decaffeinated Coffee
- Assorted Hot Tazo Tea
- Assorted Soft Drinks
- Bottled Water



Half – Day Beverage Break **\$12**

(Menu price based on 4 hours of Service)

- Freshly Brewed Starbucks Regular and Decaffeinated Coffee
- Assorted Hot Tazo Tea
- Assorted Soft Drinks
- Bottled Water





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Themed Breaks **Minimum of 25 people**

Packaged Breaks based on 30 Minutes of service

A surcharge will apply for extended service



**Prices are per Person
30 minutes of Service**

Salty Snacks \$12

- Individual Bags of Chips
- Trail Mix
- Freshly Brewed Starbucks Coffee
- Assorted Hot Tazo Tea
- Assorted Soft Drinks
- Bottled Water

Energy Break \$14

- Pineapple & Strawberry Skewers
- Nutri-Grain Bars
- Assorted Fruit Yogurt
- Freshly Brewed Starbucks Coffee
- Assorted Hot Tazo Tea
- Assorted Energy Drinks

Sweets & Salty \$12

- Assorted Candy and Power Bars
- Popcorn
- Freshly Brewed Starbucks Coffee
- Assorted Hot Tazo Tea
- Assorted Soft Drinks
- Bottled Water

Gourmet Cheese Presentation \$15

- European and Domestic Cheese,
- Crusty Breads and Lavosh Crackers
- Freshly Brewed Starbucks Coffee
- Assorted Hot Tazo Tea
- Assorted Soft Drinks
- Bottled Water

Cookie Jar \$13

- Assorted Otis Spunkmeyer Cookies and Oatmeal Raisin,
- Individual Milk
- Freshly Brewed Starbucks Coffee
- Assorted Hot Tazo Tea
- Assorted Soft Drinks
- Bottled Water

Movie Break \$12

- Popcorn
- Milk Chocolate and Yogurt Covered Pretzels
- Freshly Brewed Starbucks Coffee
- Assorted Hot Tazo Tea
- Assorted Soft Drinks
- Bottled Water



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Themed Breaks Minimum of 25 people

Packaged Breaks based on 30 Minutes of service
A surcharge will apply for extended service

Hot Dog Break **\$14**

- Mini Hot Dogs
- Chili, Sauerkraut
- Freshly Brewed Starbucks Coffee
- Assorted Hot Tazo Tea
- Assorted Soft Drinks
- Bottled Water

Pretzel Break **\$14**

- Warm Jumbo Pretzels
- Cheese Sauce and Whole Grain Mustard
- Freshly Brewed Starbucks Coffee
- Assorted Hot Tazo Tea
- Assorted Soft Drinks
- Bottled Water

Slider Break **\$16**

- Kobe Beef Slider and Shoestring Potatoes, Provolone Cheese, Red Onion Jam
- Freshly Brewed Starbucks Coffee
- Assorted Hot Tazo Tea
- Assorted Soft Drinks
- Bottled Water



Tortilla Break **\$12**

- Fresh Tortilla Chips & Salsa, Guacamole, Queso
- Freshly Brewed Starbucks Coffee
- Assorted Hot Tazo Tea
- Assorted Soft Drinks
- Bottled Water

Wellness Break **\$15**

- Granola Bars and Power Bars
- Assorted Fruit Breads
- Fresh Fruit Kabobs
- Freshly Brewed Starbucks Coffee
- Assorted Hot Tazo Tea
- Assorted Soft Drinks
- Bottled Water

Cupcake Break **\$16**

- Assorted of Handmade Cupcakes
- Cold Milk
- Freshly Brewed Starbucks Coffee
- Assorted Hot Tazo Tea
- Assorted Soft Drinks
- Bottled Water



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Themed Breaks Minimum of 25 people

Package Breaks based on 30 Minutes of service
A surcharge will apply for extended service.

Sundae Break \$15

Vanilla and Chocolate Ice Cream
Caramel, Fudge, Whipped Cream
Nuts, Cherries, M&M's, Oreos
Freshly Brewed Starbucks Coffee
Assorted Hot Tazo Tea
Assorted Soft Drinks
Bottled Water

Southwest Sweets \$15

Warm Churros and Sopapillas,
Cinnamon Whipped Cream
Agua Fresca
Freshly Brewed Starbucks Coffee
Assorted Hot Tazo Tea
Assorted Soft Drinks
Bottled Water

High Tea Break \$16

Pastries and Scones, Jams & Honey
Assorted Finger and Tea Sandwiches
Freshly Brewed Starbucks Coffee
Assorted Hot Tazo Tea
Assorted Soft Drinks
Bottled Water

Cheesecake Pop Break \$15

Individual Assorted Cheesecake Pops,
Chilled Milk
Freshly Brewed Starbucks Coffee
Assorted Hot Tazo Tea
Assorted Soft Drinks
Bottled Water





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Plated Lunch Minimum Of 25 People

Choice of Starter, Entrée and Dessert, Served with Fresh Rolls, Tazo Iced Tea, Freshly Brewed Starbucks Coffee

Choose your Starter

Field Greens

Mixed Greens, Tomatoes, Cucumbers and Carrots with Choice of Ranch and Balsamic Vinaigrette

Caesar Salad

Crisp Romaine lettuce, Herb Croutons, Parmesan Cheese and Caesar Dressing

Tomato Basil Bisque

Roasted Tomato and Fresh Basil



Choose your Dessert

New York Style Cheese Cake

Graham Cracker Crust, Raspberry Coulis

Chocolate Cake

Chocolate Icing, Whipped Cream

Carrot Cake

Cream Cheese Icing

Red Velvet Cake

Cream Cheese Icing

Italian Lemon Cream Cake

Whipped Cream, Berries



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Plated Lunch Minimum Of 25 People

Choice of Starter, Entrée and Dessert, Served with Fresh Rolls, Tazo Iced Tea, Freshly Brewed Starbucks Coffee

Choose your Entree



Prices are per Person

*Additional Charge of \$4 per person for Multiple Entrees

 **Vegetarian**

Roasted Chicken **\$27**
Rosemary Red Potatoes, Natural Jus, Seasonal Vegetables

Grilled Atlantic Salmon Fillet **\$29**
Mascarpone Risotto, Lemon Caper Beurre Blanc and Seasonal Vegetables

Grilled Chicken Breast **\$28**
Prosciutto, Fresh Mozzarella, Portobello Mushroom, Tomato Basil Coulis, Creamy Polenta, Seasonal Vegetable

Sage Rubbed Pork Chop **\$27**
Wild Mushroom Ragout, Roasted Garlic Mashed Potatoes, Seasonal Vegetables

Grilled Beef Tenderloin **\$34**
6 oz. Filet, Baked Southern Mac & Cheese, Cabernet Jus, Seasonal Vegetables

Portabella Mushroom Napoleon **\$26** 
With Grilled Vegetables, Polenta and Tomato Coulis

Pasta Primavera **\$25** 
Penne Pasta Tossed with Fresh Julienne Vegetables



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Plated Chilled Luncheon Selections Minimum Of 25 People

Includes Soup of the Day, Dessert, Fresh Rolls, Tazo Iced Tea and Freshly Brewed Starbucks Coffee

Blackened Chicken Salad **\$25**

Field Greens, Scallions, Tomatoes, Avocado,
Roasted Corn, Red Onions
Cilantro Lime Vinaigrette

Cobb Salad **\$24**

Field Greens, Smoked Bacon, Bleu Cheese, Red
Onion, Tomato, Avocados, Field Greens
Choice of Dressing

Flat Iron Steak Salad **\$28**

Marinated Flat Iron with Balsamic Grilled
Portobello Mushrooms, Peppers and Caramelized
Red Onions over Field Greens
Chipotle Ranch Dressing

Chicken Caesar Salad **\$25**

Grilled Chicken Breast with Hearts of Romaine,
Croutons, Parmesan Cheese
Creamy Caesar Dressing

Substitute Salmon For \$4 additional



Prices are per Person

Additional Charge of \$4 per person for Multiple Entrees



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Lunch Buffet Minimum of 25 people

Includes Freshly Brewed Starbucks Coffee and Tazo Iced Tea

Garden **\$26**

- Soup of the Day
- Chef's Salad Bar
- Fresh Fruit Salad
- Pasta Salad
- Chicken Salad
- Tuna Salad
- Warm Rolls
- Chef's Dessert Selection

Southern **\$28**

- Southern Potato Salad
- Cole Slaw
- Fried or Baked Chicken
- Pulled BBQ Pork with Rolls and Pickles
- Country Green Beans
- Corn, Lima Beans and Tomatoes
- Peach Cobbler



Asian **\$28**

- Sesame Noodle Salad
- Ginger Soy Napa Cabbage Salad
- Beef Stir Fry
- Chicken Stir Fry
- Vegetable Spring Rolls
- Lo Mein Noodles
- Chef's Dessert Selection

Italian **\$29**

- Caesar Salad
- Tuscan Antipasto Display
- Chicken Francaise
- Beef Lasagna
- Sautéed Vegetable Provencal
- Rice Pilaf
- Garlic Bread
- Tiramisu

**Prices are per Person
One Hour of Service**



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Lunch Buffet Minimum of 25 people

Includes Freshly Brewed Starbucks Coffee and Tazo Iced Tea

Southwestern \$30

Warm Queso Dip, Tri-Colored Tortilla Chips
Southwest Salad with Chipotle Ranch
Chicken Fajitas with Onions and Peppers
Beef Fajitas with Onions and Peppers
Black Beans and Rice
Grilled Corn
Warm Flour Tortillas
Salsa, Shredded Cheese, Sour Cream,
Guacamole
Churros

Mediterranean \$32

Field Greens
European and Domestic Meats and
Cheeses
Roasted Chicken Breast with Boursin Cream
Sautéed Salmon with Saffron Fennel Broth
Rosemary Roasted Red Potatoes
Asparagus and Red Peppers
Warm Rolls
Chef's Dessert Selection

Fresca \$32

Field Greens
Tomato and Fresh Mozzarella Salad
Israeli Couscous Salad
Slow Roasted Sirloin with Shallot Jus
Grilled Mahi-Mahi, Artichoke Vinaigrette
Lemon Pepper Yukon Potatoes
Sautéed Squash and Zucchini
Warm Rolls
Chef's Dessert Selection

Boars Head Wrap Buffet \$28

Soup du Jour
Pasta Salad
Field Greens
Ham and Cheddar Wrap
Turkey Pastrami and Swiss Wrap
Beef and Cheddar Wrap
Appropriate Condiments
Assorted Chips
Chef's Dessert Selection



**Prices are per Person
One Hour of Service**

Executive Deli \$32

Soup du Jour
Potato Salad, Pasta Salad, Cole Slaw
Field Greens
Selection of Boar's Head Meats
Assortment of Cheeses
Selection of Breads & Chips
Lettuce, Tomato, Onion, Pickles
Appropriate Condiments
Chef's Dessert Selection



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Gourmet Box Lunch \$24 Minimum of 25 People

All Box Lunches include Chips, Whole Fruit, Sandwich, Condiments, Dessert, Choice of Soft Drink or Bottled Water

Choose 2 Sandwiches:

Italian Meats and Cheese

Salami, Ham, Prosciutto and Provolone Cheese

Oven Roasted Turkey Club

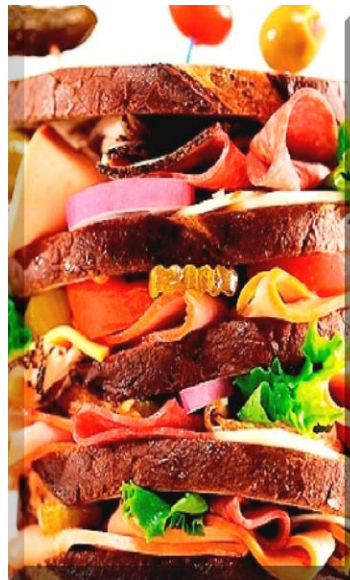
Swiss Cheese, Lettuce, Tomato and Honey Mustard Sauce

Cajun Chicken

Roasted Peppers, Caramelized Red Onion Jam

Slow Roasted Roast Beef

Blue Cheese Aioli, Arugula and Roma Tomatoes



Prices are per Person

= Vegetarian

Grilled Portobello Mushroom and Roasted Peppers

Goat Cheese and Tomato

Vegetable Wrap

Balsamic Grilled Vegetables, Spring Mix, Red Pepper Hummus, Wrapped in a Flour Tortilla

Think Outside of the Box: \$5

Upgrade any Boxed Lunch Selection to a Plated Meal

Market Style: \$6

Upgrade Box Lunch Selections to a Market Style Buffet



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Reception Cold Canapés & Hot Hors d'oeuvres

It's Customary to Choose Two Cold Canapés and Two Hot Hors d'oeuvres for a One-Hour Gathering.
Let us know if you would like your Canapés Butler Passed (\$100 per hour Attendant Fee)

Cold Canapé \$6 Per Piece

- Cherry Tomato with Boursin Cheese
- Tomato and Mozzarella Bruschetta
- Smoked Chicken with Cream Cheese
- Smoked Salmon Pinwheels on Pumpernickel
- Salami Coronet with Cream Cheese

Cold Canapé \$6 Per Piece

- Beef Tenderloin on Croustade
- Brie Cheese and Strawberry on Pumpernickel
- Bloody Mary Spiked Shrimp Shooters
- Smoked Salmon with Dill Cream

Hot Canapé \$7 Per Piece

- Lamp Lollipops with Rosemary Port Demi Glaze
- Tenderloin and Balsamic Portobello Mushroom
- Roast Duck Breast with Ginger and Mango on Wonton Crisp



Hot Hors d'oeuvres \$4 Per Piece

- Pork Potsticker
- Chicken Tender with BBQ and Honey Mustard
- Thai Chicken Satay with Spicy Peanut Sauce
- Vegetable Spring Rolls
- Spanakopita with Spinach and Feta Cheese
- Mini Quesadilla

Hot Hors d'oeuvres \$5 Per Piece

- Mini Crab Cake with Cilantro Sour Cream
- Wild Mushroom Tart
- Chili-Lime Chicken Kabobs
- Sausage Stuffed Mushroom
- Bacon Wrapped Scallop
- Peking Duck Spring Roll with Plum Sauce
- Mini Beef Wellingtons
- Mini Chicken Wellingtons
- Coconut Shrimp with Mango Dipping Sauce

Hors d'oeuvres are based on 50 Pieces per Order Minimum
Additional orders in increments of 25

Reception Cold Canapés & Hot Hors d'oeuvres Vegetarian, Vegan and Gluten Free

**Gluten Free Hot Hors d'oeuvres** **\$9**

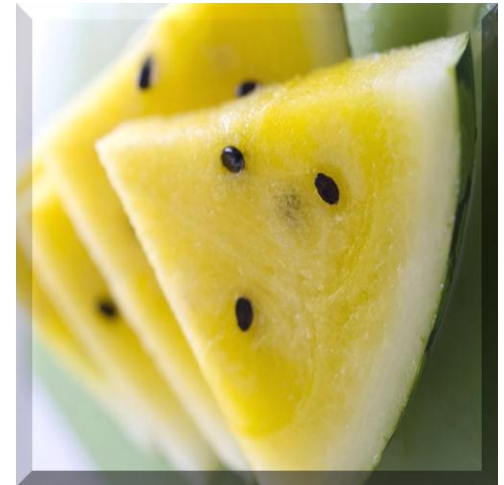
- Antipasto Skewers with Mozzarella, Artichoke, Tomato
- Chili-Lime Chicken Skewers
- Churrasco Steak Skewers with Ancho Lime
- Bacon Wrapped Shrimp
- Mediterranean Chicken, Fig and Tomato Kabobs

**Vegan Hot Hors d'oeuvres** **\$7**

- Vegetable Potsticker with Plum Sauce
- Vegetable Samosas with Tzatziki Dipping Sauce
- Vegetable Spring Rolls with Mango Thai Chili

**Vegetarian Hot Hors d'oeuvres** **\$8**

- Feta Cheese & Sundried Tomato in Phyllo
- Breaded Artichoke Hearts
- Crispy Asiago Asparagus
- Wild Mushroom vol au vent
- Edamame Dumpling with Thai Chili Sauce



Hors d'oeuvres are based on 50 Pieces per Order Minimum
Additional orders in increments of 25



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Reception Packages Minimum Of 25 People

Reception Packages Based on One Hour of Service. Let us know if you would like your selections Butler Passed (\$100 per hour Attendant Fee)

Discovery Reception \$56

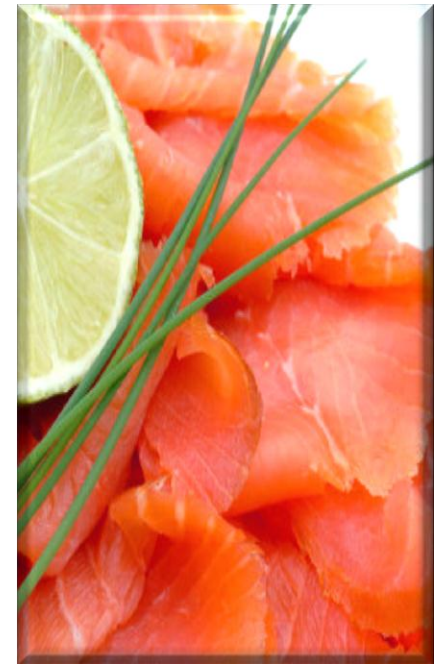
- Vegetable Spring Rolls with Sweet Chili Sauce
- Smoked Salmon and Cheam Cheese on Pumpernickel
- International Cheese Presentation
- Grilled Vegetable Martinis with Gorgonzola and Balsamic
- Andouille Sausage Encroute
- Chili-Lime Chicken Kabobs

Voyage Reception \$60

- Tomato and Mozzarella Croustade
- Fresh Sushi Display
- Gourmet Cheese with Crusty Breads
- Bloody Mary Spiked Shrimp Shooter
- Vegetable Samosas with Tzatziki Dipping Sauce
- Churrasco Steak Skewers with Salsa Verde

Treasure Reception \$54

- Tomato Brushetta
- Tenderloin and Balsamic Portobello Mushroom
- International Cheese Presentation
- Shrimp Chopsticks with Thai Coconut Dipping Sauce
- Crispy Asiago Asparagus
- Chicken Dijon in Puff Pastry



Prices are per Person
Each Individual Hors d'oeuvres based
On 1.5 pieces per person



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Inspiring Presentations

Combine One of these Presentations to a Reception or Carving Station

International Cheese Presentation \$11

European and American Cheese with Crusty Breads and Lavosh

Brie en Croute \$11

Baked Brie Cheese with Dried Cherries and Pistachios, Wrapped in Puff Pastry served with Toasted Baguettes

Japanese Sushi \$13

(Quantity Based on 3 Pieces per person)

Homemade Assorted Raw, Cooked, and Vegetable Rolls with Wasabi and Pickled Ginger

Smoked Salmon Presentation \$11

Cold Smoked Alaskan Salmon with Caper Berries, Eggs, Red Onions, Baguettes

Vegetable Crudité \$10

Assorted Raw Vegetables served with Roasted Pepper Ranch

Grilled Prosciutto Wrapped Asparagus \$10

Marinated and Grilled, Fennel Pea Shoot Slaw



Reception Based On One Hour Of Service Time
Prices Are per Person

Spinach & Artichoke Cheese Dip \$11

Toasted French Bread & Tri-Colored Tortilla Chips

Antipasto Platter \$13

Marinated Vegetables, Olives, Artichokes, Sliced Meats and Cheeses

Bruschetta \$10

Fresh Baguette with Tomato, Basil, Mozzarella, Extra Virgin Olive Oil

Fresh Fruit Presentation \$11

Seasonal Sliced Fruits

Dry Snacks \$9

Tri-Colored Tortilla Chips & Salsa
Potato Chips & French Onion Dip



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Reception Stations Minimum Of 25 People

Reception Stations must be Combined with 2 additional items / Presentations and/or Carving Station



Mashed Potato Bar Station

\$12

Yukon Gold Mashed Potatoes served with variety of topping to include: Roasted Garlic Butter, Bacon, Scallions, Cheddar Cheese, Broccoli, Roasted Peppers and Sour Cream



Cooked to Order Pasta Station

\$14

Cheese Tortellini & Cavatappi Pasta, Alfredo & Marinara Sauces with Assorted Vegetable Topping, Grilled Chicken and Italian Sausage

Create your Own Fajita Station

\$15

Marinated Chicken and Beef with Sautéed Onions, Bell Peppers, Cheddar Cheese, Sour Cream, Salsa & Flour Tortillas



Asian Stir Fry

\$15

Tender Strips of Beef and Chicken Sautéed with an Exotic Blend of Asian Vegetables & Noodles

Dessert Station

\$14

Bite Size Servings of Assorted Miniature Desserts



Uniformed Chef/Attendant Required at \$100 each/per hour

Menu Based On One Hour Service Time
Prices are per Person

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Chef's Carving Stations



**Carving Station based on
90 Minutes of Service**



Steamship Round of Beef \$625

Peppercorn Jus, Whole Grain Mustard, Artisan Rolls
Serves 100-125 Guests



Slow Roasted Beef Tenderloin \$400

Bordelaise Sauce, Horseradish Cream, Artisan Rolls
Serves 20 Guests



Brown Sugar Glazed Ham \$325

Served with Pineapple Compote, Creole Mustard, Artisan Rolls
Serves 30 Guests



Herb Crusted Prime Rib \$450

Cabernet Demi Glace, Horseradish Cream, Artisan Rolls
Serves 25 Guests



Slow Roasted Breast of Turkey \$270

Served with Sage Jus, Artisan Rolls
Serves 25 Guests



Roasted Pork Loin \$325

Apple Cider Glaze, Artisan Rolls, Creole Mustard
Serves 30 Guests



Rosemary Rubbed Lamb Leg \$375

Roasted Garlic Jus, Artisan Rolls
Serves 25 Guests



Uniformed Chef/Attendant Required at \$100 each/per hour



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Plated Dinner Minimum Of 25 People

Includes Starter, Entrée & Dessert, served with Fresh Rolls, Tazo Iced Tea and Freshly Brewed Starbucks Coffee

Choose your Starter

Field Greens

Mixed Baby Greens, Grape Tomato, Cucumbers, Choice of Ranch and Balsamic Dressing

Caesar Salad

Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Creamy Caesar Dressing

Goat Cheese & Prosciutto

Mixed Baby Greens, Grape Tomato, Fried Goat Cheese, Prosciutto, Sherry Vinaigrette



Choose your Dessert

Monterossa Cheesecake

Ricotta Cheesecake with Fresh Berries

Passion fruit Mousse

White Chocolate Passion Fruit Mousse

Carrot Cake

With Cream Cheese Icing

Chocolate Fondant Cake

Chocolate Ganache

Chocolate Trilogy

Milk, White & Dark Chocolate Mousse

Tiramisu

Kahlua and Espresso

Prices are per Person

Additional Charge of \$5 per person for Multiple Entrees

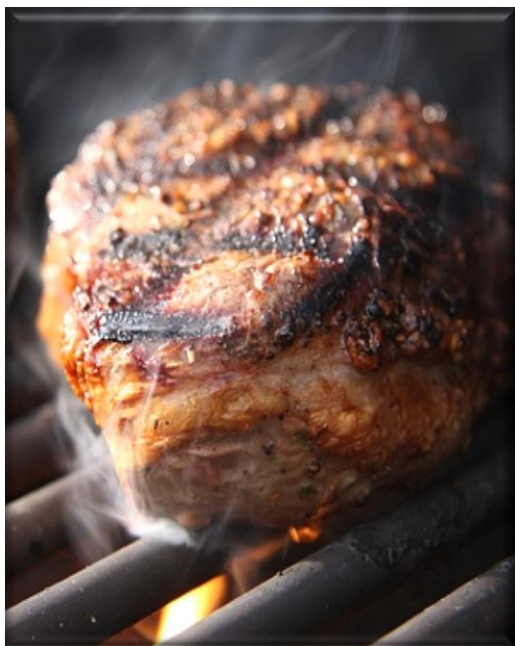


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Plated Dinner Minimum Of 25 People

Includes Starter, Entrée and Dessert, served with Fresh Rolls, Tazo Iced Tea and Freshly Brewed Starbucks Coffee



Choose your Entrée add House Wine Service for \$8 per person.

Rosemary Pork Loin **\$34**

Roasted Red potatoes, Seasonal Vegetables, Apple Cider Jus

Herb Roasted Chicken Breast **\$36**

Mascarpone Risotto, Seasonal Vegetable, Peppercorn Demi Glace

Grilled Salmon Filet **\$38**

Jalapeno Stone Ground Grits Fritter, Seasonal Vegetable, Spinach, Citrus Beurre Blanc

Grilled New York Strip **\$40**

Roasted Garlic Mashed Potatoes, Seasonal Vegetables, Peppercorn Demi Glace

Grilled Beef Tenderloin **\$43**

Roasted Garlic Mashed Potatoes, Seasonal Vegetable, Cabernet Demi Glace

Prices are per Person

Additional Charge of \$5 per person for Multiple Entrees



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Plated Dinner Minimum Of 25 People

Includes Starter, Entrée and Dessert, served with Fresh Rolls, Tazo Iced Tea and Freshly Brewed Starbucks Coffee

Combination Entrees

Grilled New York Strip & Garlic Prawns

Roasted Yukon Potatoes, Seasonal Vegetable
Cabernet Jus & Beurre Blanc

\$47

Grilled Beef Tenderloin & Crab Cake

Roasted Garlic Mashed Potatoes, Seasonal Vegetable
Peppercorn Demi Glace

\$52

Grilled Beef Tenderloin & Lobster Tail

Roasted Garlic Mashed Potatoes, Seasonal Vegetables
Cabernet Demi Glace, Herb Butter

\$60

Seared Chicken Breast & Baked Atlantic Salmon

Parmesan Risotto, Seasonal Vegetables
Lemon Caper Butter

\$45



Prices are per Person

Additional Charge of \$5 per person for Multiple Entrees



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Dinner Buffets Minimum of 25 People

All Buffets Include Warm Rolls, Butter, Tazo Iced Tea and Freshly Brewed Starbucks Coffee

Northern **\$46**

- New England Clam Chowder
- Field Greens with Choice of Two Dressings
- Seared Salmon and Littleneck Clams with Saffron Tomato Broth
- Molasses Beef Tips with Roasted Shallots and Sautéed Mushrooms
- Maple Glazed Chicken Breast
- Roasted Red Potatoes
- Grilled Corn on the Cobb
- Chef's Dessert Selection



Southern **\$46**

- Field Green with Choice of Two Dressings
- Southern Potato Salad
- Jack Daniels Chicken with Maple Jus
- Seared Salmon with Lemon Dill Sauce
- Herb Crusted Sirloin with Shallot Demi Glace
- Buttered New Potatoes
- Southern Style Green Beans
- Assorted Cakes and Pies

Southwest **\$48**

- Tortilla Soup
- Southwest Fajita Salad
- Field Greens with choice of Two Dressings
- Chipotle Chicken with Spicy Black Bean Sauce
- Tortilla Crusted Mahi-Mahi with Red Pepper Coulis
- Spanish Rice
- Roasted Calabacitas
- Warm Churros and Sopapillas

**Prices are per Person
Based on 90 Minutes of Service**



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Atlanta Galleria

Dinner Buffets Minimum of 25 people

All Buffets Include Warm Rolls, Butter, Tazo Iced Tea and Freshly Brewed Starbucks Coffee

Italy **\$44**

- Caesar Salad
- Antipasto Platter
- Tortellini Alfredo with Vegetables & Italian Sausage and Peppers
- Beef Lasagna
- Grilled Chicken with Creamy Polenta and Tomato Coulis
- Tuscan Vegetables
- Tiramisu and Cannoli



**Prices are per Person
Based on 90 Minutes of Service**

France **\$48**

- Selection of European Cheeses and Cured Meats
- Field Greens with Choice of Two Dressings
- Salad Nicoise
- Beef au Poivre with Bordelaise Sauce
- Seared Chicken Veloute
- Vegetable Provencal
- Potato Gratin
- Selection of Cakes and Tortes

Spain **\$48**

- Ensalata with Olives, Artichokes, Braised Endive, Sherry Vinaigrette
- Cured Meats and Cheeses
- Seafood Paella with Shrimp, Scallops and Mussels
- Grilled Chicken with Romesco Sauce
- Flank Steak Churrasco with Salsa Verde
- Roasted Yukon Potatoes with Lemon
- Grilled Asparagus and Mushrooms
- Caramel Flan and Churros



WYNDHAM

Atlanta Galleria

Children's Menu Minimum Of 25 People

Buffet items \$16

Choose 1

Tossed Salad
Caesar Salad

Choose 1

Vegetable Platter
Cheese Platter

Choose 2

Chicken Tenders & Fries
Hamburgers & Fries
Hot Dogs & Fries
Pizza-Cheese or Pepperoni
Pasta & Meatballs

Choose 1

Cookies & Brownies
Fresh Fruit & Berries



**Prices Are per Person
Ages 3 to 12 Years Old
90 Minutes of Service for
Buffet Items**

Plated Items \$16

Choose 1

Mixed Greens Salad
Caesar Salad
Soup of the Day

Choose 1

Grilled Cheese & Fries
Pasta & Meatballs
Grilled Chicken Pasta with Marinara
Cheese Tortellini Alfredo
Chicken Tenders & Fries

Choose 1

Cookie
Brownie
Fresh Fruit Cup



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Atlanta Galleria

White Wines & Champagne



Sparkling Wines & Champagne

William Wycliff, California
Piper, Brut, Sonoma Country, California

Bottle

\$22
\$42

White Wines

Walnut Crest, Chardonnay, Chile
Trinity Oaks, Chardonnay, California
Natura by Emiliana, Chardonnay, Chile
Sartori di Verona, Pinot Grigio, Italy
Whitehaven, Sauvignon Blanc, New Zealand
Kendall-Jackson, Chardonnay, Vintner's Reserve, California

\$22
\$24
\$30
\$30
\$39
\$42

Red Wines

Walnut Crest, Cabernet Sauvignon, Chile
Trinity Oaks, Cabernet Sauvignon, California
Parker Station, Pinot Noir, California
Kendall-Jackson, Cabernet, Vintner's Reserve, California
Natura by Emiliana, Cabernet, Chile
McWilliam's Shiraz, Hanwood Estate, South Eastern Australia
Walnut Crest, Merlot, California

\$22
\$24
\$30
\$42
\$30
\$28
\$22



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Atlanta Galleria

Call Bar

- Pinnacle Vodka
- Bombay Gin
- Cruzan Rum
- Jim Beam Bourbon
- Johnnie Walker Red
- Jack Daniels Whiskey
- Camarena Tequila
- E&J Brandy
- Domestic Beer
- Imported Beer
- House Wine

Premium Bar

- Stoli Vodka,
- Tanqueray Gin,
- Bacardi Superior Rum
- Jim Beam Black Bourbon
- Johnnie Walker Black
- Jameson Whiskey
- Sauza Hornitos Reposado
- Hennessy VS
- Domestic Beer
- Imported Beer
- House Wine

Ultra Premium Bar

- Grey Goose Vodka
- Bombay Sapphire Gin
- Appleton Reserve Rum
- Maker's Mark Bourbon
- Dewar's 12
- Crown Royal Whiskey
- Patron Tequila
- Courvoisier VSOP
- Domestic Beer
- Imported Beer
- House Wine

Non-Alcoholic Bar

- One Hour \$7
- Each Additional Hour \$4

Beer, Wine & Soda Bar

- One Hour \$16
- Each Additional Hour \$7

Call Bar

- One Hour \$18
- Two Hours \$28
- Three Hours \$38
- Each Additional Hour \$7

Premium Bar

- One Hour \$22
- Two Hours \$36
- Three hours \$50
- Each Additional Hour \$8

Ultra Premium Bar

- One Hour \$25
- Two Hours \$41
- Three hours \$57
- Each Additional Hour \$9

Bartender Fee

One Bartender per 100 Guests is required
\$100 for Host Bar per hour
\$50.00 Each Additional Hour
\$150 for Cash Bar per hour

Hosted Bar

- Call Brands \$8
- Premium Brands \$9
- Ultra Premium Brands \$10
- House Wines/Glass \$8
- Premium Wines/Glass \$9
- Imported Beer \$7
- Domestic Beer \$7
- Soft Drinks \$4
- Fruit Juice \$4
- Bottle Water \$4

Cash Bar

- Call Brands \$9
- Premium Brands \$10
- Ultra Premium Brands \$11
- House Wines/Glass \$9
- Premium Wines/Glass \$10
- Imported Beer \$8
- Domestic Beer \$8
- Soft Drinks \$4
- Fruit Juice \$4
- Bottle Water \$4





WYNDHAM

Atlanta Galleria Catering Menu Guidelines

General Information

All Food and Beverage items must be purchased exclusively by the Wyndham Atlanta Galleria and consumed in the designated Meeting areas. It is not permitted to bring outside food on Hotel property. The Wyndham Atlanta Galleria prohibits the removal of food and beverage from our premises or functions.

The Wyndham Atlanta Galleria is the only licensed authority to serve and sell alcoholic beverages on premises. Outside alcoholic beverages are not permitted on Hotel property, unless authorized by your Conference Services Manager and the Director of Food and Beverage.

The Hotel will require appropriate ID for anyone who appears to be under the age of 21.

Meeting and Event Arrangements

Wyndham Atlanta Galleria provides linen for all functions. Should you wish to order specialty linens, please ask your Catering or Conference Manager for a list of Linen Options and Pricing.

Your Catering/Conference Service Manager can assist you in arranging appropriate Entertainment, Photography Services, Audiovisual Support, Buffet and Table Centerpieces, Ice Carvings and Complete Theme Décor Packages to Compliment Your Event.

Guarantees

Your guaranteed guest count is due by 12:00 noon, (3) business days prior to your event's date. This number shall constitute a guarantee and is not subject to reduction. If the attending number of your guests exceeds your guarantee count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary.

Wyndham Atlanta Galleria will prepare Three Percent (3%) above your Food Guarantee. Wyndham Atlanta Galleria is Not Responsible for any meals exceeding the Three percent (3%) overage, however we will accommodate such occurrences to the best of our ability. Wyndham Atlanta Galleria Catering reserves the right to change Menu items as necessary to accommodate the additional number of guests.

Buffet Stations

Food preparation for Banquet Buffets is based on (1) serving per person. The minimum number of people required for a buffet is outlined in our Catering Menus.

The time limit for buffets and receptions is outlined in our catering Menus. Food can be refreshed for extensions on this time limit at a cost per person.

Outdoor Functions

The Scheduled Function Will Take Place Indoors If The Following Conditions Are Present:

- Weather Report of a 40% or More Chance for Precipitation Provided by Weather.com
- Temperatures are Below 65 Degrees
- Wind Gusts are in Excess of 15 Mph
- Lightning

The Resort will decide by 8:00pm the evening prior for Breakfast, By 7:00am the day of the event for Lunch, And By 12:00pm for Evening Functions

The Hotel Reserves the Right to Make the Final Decision on Event Location

Please note that China or Glassware **will not** be allowed for outdoor events by the Pool.

Service Charges

All Food and Beverage prices are Subject to a 22% Service Charge and 7% Sales Tax. (Note: Service Charge Is Taxable)

An Additional \$4.00 per Person Shall be Added to any Continental Breakfast that requires Seating and/or Table Service.

If additional servers and staff members are required for an event, a \$45.00 per hour, per server of staff member will apply.

If there's a Room Set-up Change, once the room has already been set on the day of the event, there will be a charge. For meeting/breakout rooms, the charge is \$250.00, for ballroom sections the charge is \$500.00.